**Treats - Tiramisu**

**Roam with Roni**

[https://roamwithroni.hebrewlion.com/](https://roamwithroni.hebrewlion.com/recipes)

Ingredients:

* Filling:
  + 8 oz. **cream cheese**
  + ⅔ cups **sugar**
  + 16 oz. **mascarpone**, store-bought or make your own
  + ¼ cup **dark rum**
  + 2 cups **heavy whipping cream**
  + 2 tsp **vanilla extract**
  + 6 large **eggs**
* Drizzle:
  + 1½ cups **hot** **espresso** **coffee**
  + ½ cup **dark rum** – or instead try dark spiced rum, brandy, or cognac
  + Optional: **Kahlua** or orange liqueur
* Other:
  + 40 **ladyfingers**
  + Very hot **water**
  + ⅓ cup unsweetened **cocoa powder**
* Non-standard equipment to use for best results:
  + Stand mixer with a paddle attachment
  + Rubber spatula
  + 9” springform pan
  + A second pan, large enough for the springform to fit into
  + Fine-mesh sieve or a shaker with small holes

Prep:

* Install the paddle attachment on your stand mixer.   
  **Tip:** A standard mixer with beaters can still work, but the beaters might whip in more air than desired, which can change the texture of the filling. You’ll need to be careful not to over-mix.
* Preheat the oven to **325˚F/165˚C**.

Filling:

* In the mixer’s bowl, combine the **cream cheese** and **sugar**. Mix on medium speed, scraping the sides of the bowl to ensure everything is incorporated. Stop mixing once smooth.
* Add the **mascarpone** and **¼ cup** **dark rum**. Mix until well combined.
* In a separate bowl, combine the **heavy whipping cream** and **vanilla**. Use a whisk or mixer with a whisk attachment to whip until soft peaks form.
* Using a rubber spatula, gently fold the whipped cream mixture into the main mixer bowl until well combined.
* In another bowl, whisk the **eggs** until frothy (about 1-2 minutes). Gradually add the eggs to the main mixing bowl, mixing on low speed until just combined.

Drizzle:

* In a bowl or large measuring cup, combine and gently stir the **hot espresso** with a ½ cup **dark rum**.
* Optional: For added depth, add a bit of **Kahlua** or orange liqueur.

Assemble:

* Briefly dip (i.e., do not soak) each of the **20** **ladyfingers** into the coffee mixture and arrange them flat in a single layer at the bottom of the springform pan, covering the entire base.
* Evenly spread **half of the** **filling** over the layer of ladyfingers.
* Briefly dip the **remaining 20 ladyfingers** into the coffee mixture and arrange them similarly over the first layer.
* Evenly spread the remaining **filling** over the top layer of ladyfingers.

Bake:

* To prevent leaks, double-wrap the bottom of the 9” pan with aluminum foil.
* Fill the larger of the two pans with about ¾” very hot **water**.
* Place the springform pan into larger pan and bake for 60-90 minutes. The tiramisu is done when the outside is set but the center still jiggles.

Set:

* Run a knife around rim of pan to loosen the tiramisu.
* Cool the tiramisu at room temperature for 60 minutes. Then cover with foil and chill in fridge for 6 hours or more.

Serve:

* Before serving, use a paper towel to remove any condensation from the top.
* Dust the tiramisu with **cocoa powder** using a fine-mesh sieve just before serving.